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PUBLISHED AND PROCESSED REPORTS

of

RESEARCH IN FOODS, HUMAN NUTRITION, AND HOME ECONOMICS

at the

LAND-GRANT INSTITUTIONS

October 1950 - October 1951

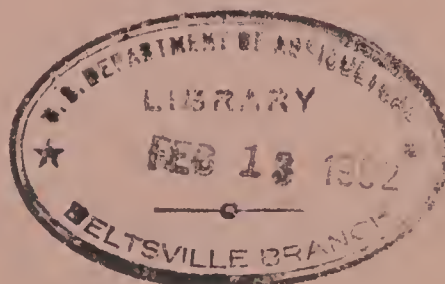
Compiled by

Christine Justin and Georgian Adams

Explanatory Note

This compilation presents a list, by states, of published and processed reports of research at the Land-Grant institutions in the fields of food, food technology, human nutrition, textiles and clothing, housing, household equipment, household management, family economics, and family life. The list, covering the period of October 1950 to October 1951, is comprehensive but not necessarily complete since certain selection was exercised toward emphasizing studies of interest to home economists. Because of the bearing on the problem of food values, some studies on methodology and commercial manufactures are included. References to joint reports on regional cooperative projects are given in full under the station where the senior author is located and cross-references for the other participating stations. Requests for station publications should be directed to the station concerned; for convenience, post office addresses of the stations are given on the following page.

Office of Experiment Stations
Agricultural Research Administration
UNITED STATES DEPARTMENT OF AGRICULTURE



ALABAMA - Auburn
ALASKA - Palmer
ARIZONA - Tucson
ARKANSAS - Fayetteville
CALIFORNIA - Berkeley (4)
COLORADO - Fort Collins
CONNECTICUT - New Haven (4)
[CONNECTICUT] - STORRS - Storrs
DELAWARE - Newark
FLORIDA - Gainesville
GEORGIA - Experiment
HAWAII - Honolulu (14)
IDAHO - Moscow
ILLINOIS - Urbana
INDIANA - LaFayette
IOWA - Ames.
KANSAS - Manhattan
KENTUCKY - Lexington (29)
LOUISIANA - University Station
Baton Rouge (3)
MAINE - Orono
MARYLAND - College Park
MASSACHUSETTS - Amherst
MICHIGAN - East Lansing
MINNESOTA - University Farm
St. Paul (1)
MISSISSIPPI - State College
MISSOURI - Columbia

MONTANA - Bozeman
NEBRASKA - Lincoln (1)
NEVADA - Reno
NEW HAMPSHIRE - Durham
NEW JERSEY - New Brunswick
NEW MEXICO - State College
NEW YORK (Cornell) - Ithaca
NEW YORK (State) - Geneva
NORTH CAROLINA - State College
Station, Raleigh
NORTH DAKOTA - State College
Station, Fargo
OHIO - Wooster
OKLAHOMA - Stillwater
OREGON - Corvallis
PENNSYLVANIA - State College
PUERTO RICO - Rio Piedras
RHODE ISLAND - Kingston
SOUTH CAROLINA - Clemson
SOUTH DAKOTA - Brookings
TENNESSEE - Knoxville (16)
TEXAS - College Station
UTAH - Logan
VERMONT - Burlington
VIRGINIA - Blacksburg
WASHINGTON - Pullman
WEST VIRGINIA - Morgantown
WISCONSIN - Madison (6)
WYOMING - Laramie

Ascorbic acid, carotene, and riboflavin content of vegetables as prepared and served at five southern Land-Grant institutions. H.P. Tucker, F.J. Peterson, F.W. Sherwood, H. Bosley, C. Flanagan, F.D. Salmon, E.A. Fieger, L.W. Hollinger, O. Sheets, J. Gieger, L.H. Permenter, and R. Reder. Southern Coop. Ser. Bul. 11, 18p. 1951. (Coop: Ala., La., Miss., North Carolina, and Okla. Stas.)

Farm housing in the South. M.P. Hood and J.G. Holmes (manuscript Committee). Southern Coop. Ser. Bul. 14, 274 p., 1951. (Coop: Ala., Ark., Ga., Miss., S.C., Tenn., and Va. Expt. Stas., Inst. of Statistics, Raleigh, N.C., and BHNH, USDA).

Factors influencing the nutritive value of potatoes. J.M. Leichsenring, L.L. Morris, F.D. Salmon, C. Flanagan, L. Woods, D.W. Bolin, F.O. Van Dyne, J.C. Wolfe, J.T. Simpson, J.F. Murphy, O.A. Sheets, H.O. Wernier, R.M. Leverton, D.A. Schlaphoff, W.J. Peterson, L. Kelly, D. Knowles, F.W. Christenson, H. Mattson, M.L. Wagner, R.E. Reder, M.L. Dodds, H.H. Reed, E. Orent-Keiles, E.L. Hewston, J.B. Greenwood, H. Latimer, and D. Levy. Minnesota Sta. Tech. Bul. 196, 96p., 1951. (Coop: Ala., Idaho, Ill., Maine, Miss., Neb., N.C., N.D., Okla., Tenn., and Texas Exp. Stas. and BHNH, USDA).

The influence of riboflavin, pyridoxine, inositol, and protein depletion-repletion upon the induction of neoplasms by choline deficiency.

A.E. Schaefer, D.H. Copeland, F.D. Salmon, and O.H. Hale. Cancer Res. 10(12): 786-792. 1950.

Duodenal ulcers, liver damage, anemia and edema of chronic choline deficiency in dogs. A.E. Schaefer, D.H. Copeland, and F.D. Salmon. Jour. Nutr. 43(2): 201-221. 1951.

Choline requirement of rats as influenced by age, strain, vitamin B₁₂ and folacin. O.H. Hale and A.E. Schaefer. Proc. Soc. Expt. Biol. and Med. 77(4): 633-636. 1951.

Effect of vitamins B₆, B₁₂ and folacin on CCl₄ toxicity and protein utilization in rats. E.L. Hove and J.O. Hardin. Proc. Soc. Expt. Biol. and Med. 77(3): 502-505. 1951.

Influence of vitamin B₁₂ and folacin on the synthesis of choline and methionine by the rat. A.E. Schaefer and J.L. Knowles. Proc. Soc. Expt. Biol. and Med. 77(4): 655-659. 1951.

Influence of vitamin B₁₂ and folacin on synthesis of choline and methionine by the rat in vivo and in vitro. A.E. Schaefer, J.L. Knowles, and F.D. Salmon. Abs. in Fed. Proc. [Fed. Amer. Soc. Exptl. Biol.] 10(1): Pt. I, 393. 1951.

Effect of nitrogen fertilization upon the biological value and amino acid content of corn. H.E. Sauberlich, W.Y. Chang, and W.D. Salmon. Abs. in Fed. Proc. [Fed. Amer. Soc. Exptl. Biol.] 10(1): Pt. I, 243. 1951.

Nutritional edema in rats fed diets low in choline and protein. R.W. Engel and H.D. Alexander. Abs. in Fed. Proc. [Fed. Amer. Soc. Exptl. Biol.] 10(1): Pt. I, 382. 1951.

Creatine formation in CCl₄ poisoned rats as influenced by dietary α -tocopherol, vitamin B₁₂ and cystine. E.L. Hove and J.O. Hardin. Abs. in Fed. Proc. [Fed. Amer. Soc. Exptl. Biol.] 10(1): Pt. I, 385. 1951.

ARIZONA

The carotenes of cantaloupes. M.G. Vavich and A.R. Kemmerer. Food Res. 15(6): 494-497. 1950.

Effect of adrenocorticotrophic hormone on amino acid content of blood and urine in normal individuals and patients with rheumatoid arthritis. A.L. Borden, E.B. Wallraff, E.C. Brodie, W.P. Holbrook, D.F. Hill, C.A.L. Stephens, Jr., R.B. Johnson, and A.R. Kemmerer. Abs. in Fed. Proc. [Fed. Amer. Soc. Exptl. Biol.] 10(1): Pt. I, 376-377. 1951.

Effect of xanthophylls on utilization of carotene by chicks. M.G. Vavich and A.R. Kemmerer. Arch. Biochem. 28(2): 295-298. 1951.

ARKANSAS

Nutritive studies of rice. M.C. Kik. Arkansas Sta. Bul. 508, 48p. 1951.

Family food consumption in three types of farming areas of the South. I. An analysis of 1947 food data. D. Dickins, B. Gillaspie, A.M. Moser, J. Staeb, W. Dean, E. Phibard, and R.L. Anderson. South. Coop. Ser. Bul. 7, 142 p. 1950. (Coop: Ark., Miss., So. Car., Tenn. and Va. Stas., Institute of Statistics, Raleigh, No. Car. and BHNHE, USDA).

Farm housing in the South. M.P. Hood and E.G. Holmes (Manuscript Committee). South. Coop. Ser. Bul. 14, 274p., 1951. (Coop: Ala., Ark., Ga., Miss., S.C., Tenn., and Va. Expt. Stas., Inst. Statistics, Raleigh, N.C., and BHNHE, USDA).

Influence of concentration of the vitamin B complex on protein efficiency of blood fibrin. B. Sure. Proc. Soc. Exptl. Biol. and Med. 75(1): 300-301. 1950.

Vitamin B₁₂ in reproduction and lactation. B. Sure. Jour. Amer. Dietet. Assoc. 27(7): 564-567. 1951.

Vitamin B₁₂ in growth, reproduction and lactation. B. Sure. Abs. in Fed. Proc. [Fed. Amer. Socs. Exptl. Biol.] 10(1): Pt.I, 395. 1951.

Nutritional values of proteins in various cereal breakfast foods. B. Sure. Food Res. 16(2): 161-165. 1951.

CALIFORNIA

Evaluation of five partially purified proteins by nitrogen balance in mature dogs, including a study of the antitryptic activity of egg white. A.F. Morgan, C.N. Hunt, L. Arnrich, and E. Lewis. Jour. Nutr. 43(1): 63-75. 1951.

Evaluation of six partially purified proteins by rat growth, nitrogen retention by young rats and liver regeneration. L. Arnrich, C.N. Hunt, H.E. Axelrod, and A.F. Morgan. Jour. Nutr. 43(1): 101-111. 1951.

Evaluation by dog growth of egg yolk protein and six other partially purified proteins, some after heat treatment. D.M. Mabre and A.F. Morgan. Jour. Nutr. 43(2): 261-279. 1951.

The effect of heat treatment on the nutritive value of milk proteins. I. Evaporated and powdered milk, B.B. Cook, A.F. Morgan, E.O. Weast, and J. Parker. Jour. Nutr. 44(1): 51-61, 1951; II. Rat growth studies with casein and lactalbumin and their lactose derivatives. B.B. Cook, A.F. Morgan, B. Singer, and J. Parker. Ibid. 44(1): 63-81. 1951; III. The effect of heat on casein, lactalbumin, and their lactose-induced derivatives, with special reference to digestibility and rate of release of lysine, methionine and tryptophan. B.B. Cook, J. Fraenkel-Conrat, B. Singer and A.F. Morgan. Ibid. 44(2): 217-235. 1951.

Cholesterol metabolism in pantothenic acid deficiency. A.F. Morgan and R.R. Guehring. Abs. in Fed. Proc. [Fed. Amer. Socs. Exptl. Biol.] 10(1): Pt.I, 226. 1951.

Role of tocopherols in utilization of carotene. A.F. Morgan and J.W. Hebert. Abs. in Fed. Proc. [Fed. Amer. Socs. Exptl. Biol.] 10(1): Pt.I, 389-390. 1951.

Which emphasis for professional training?--Professional training the major concern. A.F. Morgan. Jour. Home Econ. 43(4): 253-256. 1951.

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- Sex hormonal effects in incipient biotin deficiency. R. Okey, R. Pencharz and S. Lepkovsky. Amer. Jour. of Physiol. 161(1): 1-13. 1950.
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- Consumer preference for bread containing different levels of non-fat dry milk solids. E.L. Jack and V.M. Haynes. Food Res. 16(1): 57-61. 1951.
- A buffered boric acid lactose medium for enrichment and presumptive identification of Escherichia coli. R.H. Vaughn, M. Levine and H.A. Smith. Food Res. 16(1): 10-19. 1951.
- The microbiology of dehydrated vegetables. R.H. Vaughn. Food Res. 16(5): 429-438. 1951.
- Aldehydes from rancid corn and avocado oils. J. Brekke and G. Mackinney. Jour. Amer. Oil Chem. Soc. 27(6): 238-240. 1950.
- New products from California clingstone canning peaches. W.V. Cruess, R. O'Neal and W. Rivera. Food Technology 5(9): 369-372. 1951.
- Homemade fruit candies. W.V. Cruess and F. Pen. California Ext. Ser. Circ. 175, 19 p., processed. 1951.
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- Planning a small farm home. R.W. Palmer and W. Sullivan. Calif. Agr. Ext. Ser. Cir. 168, 19p. 1950.

COLORADO

- Progress reports in Colorado Sta. 63rd Ann. Rpt. for 1949-50, p. 21-23, 27. 1951.
- Quick mixes for high-altitude baking. F. Bowman and E. Dyar. Colorado Sta. Bul. 415-A, 34p. 1951.
- A master mix for biscuits, waffles, pancakes, muffins, rolls, coffee cakes, cookies, cakes. Colo. Farm and Home Res. 11(1): 4, 12. 1951.
- Fresh frozen fruit mixes. Colo. Farm and Home Res. 1(2): 6-7. 1951.

New frozen apple dishes. G. Johnson. Colorado Farm and Home Res. 2(2): 4-5, 6. 1951.

Mile-high cakes. E. Dyer and E. Cassell, with technical assistance M. Hummel, E. Twomey, and E. Slayton. Revised and reprinted as Colo. Ext. Bul. 404-A, 27 p.+ 1951.

Freezing fruits and vegetables. M. Stanke. Colo. Ext. Bul. 409-A, rev. 12p. 1950.

Consumer preference for sized Idaho Burbank potatoes. M.F. Eberhard and P.S. Ekr. Idaho Sta. Bul. 282, 19p., 1951. (Western Regional Research Publication.) Coop: Colo., Idaho and Oregon Stas. and BAE, BPISAE & PMA, USDA)

Marketing potatoes for consumer approval. C.P. Libeau. Idaho Sta. Bul. 285, 24p., 1951. (Western Regional Research Publication.) (Coop: Colo., Idaho and Oregon Stas. and BAE, BPISAE and PMA, USDA).

Further student experiments in paper chromatography. A.R. Patton. Jour. Chem. Ed. 27(1): 574. 1950.

Present status of heat-processing damage to protein foods. A.R. Patton. Nutrition Rev. 8:193. 1950.

Nutritional status studies of carotene stereoisomers. P.R. Frey and R. Singer. Abs. in Jour. Colo.-Wyo. Acad. Sci. 4(2): 27. 1950.

Nutritional studies of carotene stereoisomers. P.R. Frey and R. Singer. Abs. in Jour. Colo.-Wyo. Acad. Sci. 4(2): 27. 1950.

Some properties of the carotene utilization factor(s) in alfalfa. I.L. Madsen, P.R. Frey, H.S. Wilgus and J.J. Lehman. Abs. in Jour. Colo.-Wyo. Acad. Sci. 4(2): 28. 1950.

Frozen fresh-fruit sundae-toppings. G. Johnson. Colorado Sta. Misc. Ser. Paper 471. 5p., processed. Oct. 1950. Also in Western Canner and Packer 41(12): 53, 55. 1950.

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CONNECTICUT

Comparison of vitamin D potencies computed from the tibia and the ash of the same chicks. C.I. Bliss and G.H. Kennedy. Jour. Assoc. Official Agr. Chem. 33(3): 860-866. 1950.

The animal vitamin assays. C.I. Bliss and P. Gyorgy. Vitamin Methods. Vol. II, p. 45-261. New York: Academic Press, 1951.

Statistical methods in vitamin research. C.I. Bliss. Vitamin Methods. Vol. II, p. 448-609. New York: Academic Press. 1951.

STORRS [CONNECTICUT]

Progress reports in Storrs Sta. Bul. 271, Ann./Rpt. for the year ending June 30, 1950, p.24-28. 1951.

The nutritive value of institution diets. M. Potgieter. Conn. State Med. Jour. 14(5): 412-[413]. 1950.

Chick growth teaches nutrition. M. Potgieter. Jour. Home Econ. 43(5): 351-354. 1951.

The effect of certain prefreezing treatments on the quality of eight varieties of cultivated highbush blueberries. M.L. Greenwood, M. Potgieter, and C.I. Bliss. Food Res. 15(2): 154-160. 1951.

DELAWARE

Frozen gelled fruits for the baker. G.L. Baker and C.W. Woodmansee. Quick Frozen Foods 13(12): 60-61. 1951.

FLORIDA

Progress reports in Florida sta. Ann. Rpt. for the fiscal year ending June 30, 1950, p. 59, 71-73. 1951.

Levels of thiamine, riboflavin, and niacin in Florida-produced foods. R.B. French, O.D. Abbott, and R.O. Townsend. Florida Sta. Bul. 482, 19p. 1951.

The nutritive value of various breads and supplements in experiments with white rats. O.D. Abbott, R.B. French, and R.O. Townsend. Florida Sta. Tech. Bul. 483. 22p. 1951.

Excretion of Ca into the gastrointestinal tract of young and mature rats. H.D. Wallace, R.L. Shirley, and G.K. Davis. Jour. Nutr. 43(4): 469-475. 1951.

Vitamin losses in drip obtained upon defrosting frozen meat. A.M. Pearson, J.E. Burnside, H.M. Edwards, R.S. Glascock, T.J. Cunha, and A.F. Novack. Food Res. 16(1): 85-87. 1951.

GEORGIA

Progress reports in the Georgia sixty-second Annual Report for the period July 1, 1949 to June 30, 1950; p.58-65; p.65-66. 1951.

Studies of sampling techniques and chemical analyses of vegetables. Papers by authors from the Georgia, Louisiana, North Carolina, Oklahoma, Texas, and Virginia Expt. Stas., Southern Coop. Ser. Bul. 10, 143p. 1951.

Farm housing in the South. M.P. Hood and E.G. Holmes (Manuscript Committee). Southern Coop. Ser. Bul. 14, 274p., 1951. (Coop: Alabama, Arkansas, Georgia, Mississippi, South Carolina, Tennessee, and Virginia Expt. Stas., Inst. Statistics, Raleigh, N. C., and BHNHE, USDA).

Effects of different planting dates, bean maturity, and location on the vitamin contents of lima beans. J.F. Eheart, J.T. Wakeley, M. Spiers F.F. Cowart, J. Miller, P.H. Heinze, M.S. Kanabaux, O.A. Sheets, L. McWhirter, M. Gieger, and R.C. Moore. Southern Coop. Ser. Bul. 12, 15p., 1951. (Coop: Georgia, Mississippi, and Virginia Expt. Stas., and U.S. Regional Vegetable Breeding Laboratory, Charleston, So. Car.)

Butylated hydroxyanisole as an antioxidant for salted peanuts, salted pecans, and peanut butter. S.R. Cecil and J.G. Woodroof. Georgia Sta. Bul. 265, 14p. 1951.

Home freezers and home freezing. J.G. Woodroof and E. Shelar. Georgia Sta. Bul. 266, 50p. 1951.

Storage of edible peanuts. H. Thompson, S.R. Cecil, and J.G. Woodroof. Georgia Sta. Bul. 268, 43p. 1951.

Preparing foods for freezing. E. Shelor and S.W. Siewert. Georgia Sta. Press Bul. 628, 2p., processed. 1951.

Thawing and cooking frozen products. E. Shelor and S.W. Siewert. Georgia Sta. Press Bul. 629, 2p., processed. 1951.

Effect of two heat treatments on rancidity development in unshelled pecans. J.B. McGlamery and M.P. Hood. Food Res. 16(1): 80-84. 1951.

What refrigeration does for candies. J.G. Woodroof and H.H. Thompson. Refrig. Eng. 58(12): 1169-1172, 1221. 1950.

Cold stored candies. J.G. Woodroof, H.H. Thompson, and S.R. Cecil. Food Indus. 22(8): 1356-1367. 1950.

Refrigerated candy keeps better. J.G. Woodroof. Ice and Refrig. 120(4): 57-58, 60. 1951.

We should can more sweet potatoes. J.G. Woodroof, W. Dupree, E. Shelor, and S. Siewert. South. Canner & Packer 11(5): 8-13. 1950.

How to freeze peppers. E. Shelor and J.G. Woodroof. Locker Management 4(5): 22-23. 1950.

Curing pork country style. J.G. Woodroof and R.D. Haynes. Locker Management 4(11): 18-21. 1950.

Country or commercial ham? J.G. Woodroof, R.D. Haynes, and P.D. Rodgers. Quick Frozen Foods 13(2): 118-120. 1950.

BHA ups shelf life of salted nuts. S.R. Cecil and J.G. Woodroof. Food Indus. 23(2): 81-84, 223, 224. 1951.

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Home freezing in Hawaii. F. Fenton, G. Bryant, C.D. Miller, and K. Orr. Hawaii Sta. Cir. 33. 62 p. 1950.

The effects of storage, washing, and cooking on the thiamine content of rice. W.R. Vinecke. Jour. Home Econ. 43(8): 641-643. 1951.

IDAHO

Progress reports in Idaho Station Bul. 280, 57th Ann. Rpt. for the year ending June 30, 1950, p.5. [1951].

Consumer preference for sized Idaho Russett Burbank potatoes. M.F. Eberhard and P.A. Eke. Idaho Sta. Bul. 282, 19p. 1951. (Western regional research publication. Coop: Colo., Idaho and Ore. Stas. and BAE, BPISAE and PMA, USDA).

Decayed, missing, and filled teeth of Idaho-born freshmen at the University of Idaho. K.O. Porter and E. Woods. Idaho Sta. Bul. 284. [6 p.]. [Aug.1951].

Marketing potatoes for consumer approval. C.P. Libeau. Idaho Sta. Bul. 285, 24p. 1951. (Western regional research publication. Coop: Colo., Idaho and Ore. Stas. and BAE, BPISAE, and PMA, USDA).

Factors influencing the nutritive value of potatoes. J.M. Leichsenring, L.M. Morris, W.D. Salmon, C. Flanagan, E. Woods, D.W. Bolin, F.O. Van Duyne, J.C. Wolfe, J.I. Simpson, E.F. Murphy, O.A. Sheets, H.O. Werner, R.M. Leverton, D.M. Schlaphoff, W.F. Peterson, E. Kelly, D. Knowles, F.W. Christensen, H. Mattson, M.I. Wegner, R.E. Reder, M.L. Dodds, R.M. Reed, E. Odent-Kieles, F.M. Hewston, J.B. Greenwood, M. Latimer, and D. Levy. Minnesota Sta. Tech. Bul. 196, 96p., 1951. (Coop: Alabama, Idaho, Illinois, Maine, Mississippi, Nebraska, North Carolina, North Dakota, Oklahoma, Tennessee, and Texas Expt. Stas., and BINHE, USDA).

Progress reports in Illinois Sta. Ann. Rpt. for 1948-50, p. 52-55, 59-62. 1951.

How to prepare fruits and vegetables for freezing with suggestions for choosing varieties. F.O. Van Duyne. Illinois Ext. Ser. Bul. 602, 16p. Rev. July 1950.

Farm family housing needs and preferences in the North Central Region. P. Nickell, M. Budolfson, M. Liston, and E. Willis. Iowa Sta. Res. Bul. 378, 173p. 1951. (North Central Regional Publication no.20). (Coop: Illinois, Indiana, Iowa, Kansas, Michigan, Minnesota, Missouri, Nebraska, North Dakota, Ohio, South Dakota and Wisconsin Stas. and BHNHE, USDA).

Factors influencing the nutritive value of potatoes. J.M. Leichsenring, L.M. Morris, W.D. Salmon, C. Flanagan, E. Woods, D.W. Bolin, F.O. Van Duyne, J.C. Wolfe, J.I. Simpson, E.F. Murphy, O.A. Sheets, H.O. Werner, R.M. Leverton, D.M. Schlaphoff, W.F. Peterson, E. Kelly, D. Knowles, F.W. Christensen, H. Mattson, M.I. Wegner, R.E. Røder, M.L. Dodds, H.M. Reed, E. Mont-Kailla, F.M. Hewston, J.B. Greenwood, M. Latimer, and D. Levy. Minnesota Sta. Tech. Bul. 196. 96p., 1951. (Coop: Alabama, Idaho, Illinois, Maine, Mississippi, Nebraska, North Carolina, North Dakota, Oklahoma, Tennessee, and Texas Expt. Stas. and BHNHE, USDA).

Frozen food lockers and home freezers in meat distribution, prepared by the North Central Marketing Research Committee. Wisconsin Sta. Bul. 490, North Central Reg. Bul. 21, 63 p. 1950.

Handbook of kitchen design, Issued by Small Homes Council, Univ. Illinois. Tech. Ser. Index No. C5, 32R, 73p. 1950.

A study of the endogenous nitrogen output of college women, with particular reference to use of the creatinine output in the calculation of the biological values of the protein of egg and of sunflower seed flour. M.L. Bricker and J.M. Smith. Jour. Nutr. 44(4): 553-573. 1951.

What farm families spend for housing. R.C. Freeman. Jour. Home Econ. 43(4): 259-262. 1951.

Nutritive factors in soybean products, H.H. Mitchell. Chap.X, p.383-422, Soybeans and Soybean Products, Vol.I, K.S. Markley, Ed. New York: Interscience Publishers. 1950.

Other soybean products. J.M. Smith and F.O. Van Duyne. Chap. XXV, p.1055-1078. Soybeans and Soybean Products, Vol.II, K.S. Markley, Ed. New York: Interscience Publishers. 1951.

The calcium balance of adult human subjects on high- and low-fat (butter) diets. F.R. Steggerda and H.H. Mitchell. Jour. Nutr. 45(2): 201-211. 1951.

Metabolism of radioactive vitamin B₁₂ by the rat. K.W. Barbee and B.C. Johnson. Proc. Soc. Exptl. Biol. and Med. 76(4): 720-721. 1951.

Reproductive failure of rats on glyceryl trilaurate-containing diets and its prevention by certain natural fats. K.W. Keane, E.M. Cohn, and B.C. Johnson. Jour. Nutr. 45(2): 275-287. 1951.

Metabolism of radioactive nicotinic acid and nicotin amides in the rat. B.C. Johnson and P.H. Lin. Abs. in Fed. Proc. [Fed. Amer. Soc. Exptl. Biol.] 10(1): Pt. I, 203. 1951.

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Farm family housing needs and preferences in the North Central Region. P. Nickell, M. Budolfson, M. Liston, and E. Willis. Iowa Sta. Res. Bul. 378, 173 p., 1951. North Central Regional Publication No.20. (Coop: Illinois, Indiana, Iowa, Kansas, Michigan, Minnesota, Missouri, Nebraska, North Dakota, Ohio, South Dakota and Wisconsin Stas., and BHNHE, USDA).

Hardi-floor...a vertical wood block flooring, J.H. Kraemer. Indiana Sta. Circ. 363, 15p. 1950.

Frozen food lockers and home freezers in meat distribution, prepared by North Central Livestock Marketing Research Committee. Wisconsin Sta. Bul. 490. North Central Regional Bul. 21, 63p. 1950.

Dietary practices and nutritional status of two groups of Virginia school children. M.V. Fletcher and C. Schuck. Jour. Home Economics 42(9): 732-734. 1950.

Sodium values of a selected group of foods. B.L. Irwin and C. Schuck. Jour. Amer. Dietet. Assoc. 27(2): 98-100. 1951.

Excretion of the two biologically active forms of ascorbic acid and of diketogulonic acid by human subjects. S.D. Chen and C. Schuck. Jour. Nutr. 45(2): 165-172. 1951.

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